



SEDONA

TAPHOUSE

SWEETS

- Chocolate Decadence** GF V 9.9
Rich, flourless chocolate cake with a Grand Marnier raspberry coulis.
- Salted Caramel Cheesecake** V 9.9
NY cheesecake topped with warm caramel, fresh ground sea salt and toasted walnuts.
- Cheesecake** V 7.9
NY-style with raspberry sauce.
- Lemon Cake** V 10.9
Moist yellow cake filled with tart lemon curd and vanilla buttercream, raspberry coulis.
- Brownie Sundae** V 10.9
Warm and gooey chocolate brownie, salted chocolate ganache, vanilla bean ice cream.
- Nightingale Ice Cream Sandwich**[®] V 10.9
Locally made. Rotating flavor.
- Ice Cream** GF V 5
Blue Bunny[®], vanilla bean.

GET REWARDED!

As a Sedona Taphouse Loyalty Member you will receive exclusive special offers!

1 POINT = Every \$1 Spent

REWARD = Every 100 Points Earned

sedonataphouse.com/rewards

@sedonataphouse



Please inform your server of any allergies or intolerances.

GF = Gluten-Free

V = Vegetarian

CHESTER 10.6.26

AFTER DINNER DRINKS

Espresso Martini 13
creamy + smooth
Tito's handmade Vodka, cold brew double espresso, Kahlúa.

Artisan Teas 3.5

French Press Coffee 5 | 10

Espresso 3.5 | 5
illy® intenso, deeply aromatic, notes of cocoa + dried fruit, rich, full-bodied.

Cappuccino 6
illy® espresso, thick milk foam.

Latte 6
illy® espresso, steamed milk, light milk foam.

Americano 6
illy® espresso, hot water.

Blanton's Bourbon 20

Buffalo Trace Bourbon 12

Eagle Rare Bourbon 16

Jameson Irish Whiskey 10

Don Fulano Añejo Tequila 24

Bailey's Irish Cream 9

Kahlúa 11

Pallini Limoncello 10

Sambuca Romana 9

SPARKLING

Maschio 9 | 36
Prosecco | Veneto, Italy

J Vineyards California 52
Cuvee Sparkling | California

Moët & Chandon 72
Brut Impérial | Champagne, France